



## **Banqueting menu selector**

***Please choose 1 starter, 1 main course & 1 dessert from this menu  
£25.00 per person***

### **Starters**

Trio of melon with strawberry sherbet & poppy seed dressing

Ham hock & parsley terrine with red onion marmalade & toasted brioche

Haddock & spring onion fishcake with tomato fondue & dressed rocket

Cream of leek & potato soup with sour cream

Cream of vegetable soup with a chive dumpling

French onion soup with a Gruyère crouton

Cream of white onion soup with tarragon

Minestrone soup

Smoked chicken, avocado & spring onion salad with a sun blush tomato dressing

Duck spring roll with pineapple relish & wilted bok choy

Home cured smoked salmon with grated egg, rye bread & a caper & lemon vinaigrette



## **Banqueting menu selector**

### **Mains**

Rolled Chatsworth belly pork with pickled red cabbage & spring onion champ with a thyme jus

Blade of Chatsworth beef with gratin potatoes, buttered fine beans, redcurrant & shallot jus

Shoulder of lamb with fondant potato, Savoy cabbage & bacon & a grain mustard jus

Pork & leek sausage with creamed potatoes, fine beans & red onion jus

Seared fillet of salmon with crushed new potatoes, asparagus & a lobster bisque sauce

Pork chop steak with Dijon mashed potato, red cabbage & a cider jus

Homemade ribbons of tagliatelle with wilted spinach, wild mushrooms, asparagus veloute

Tart au fin of beef tomatoes, basil & grilled baby goats cheese, black olive pesto & dressed rocket

### **Desserts**

Sticky toffee pudding with clotted cream & butterscotch sauce

Glazed lemon tart with vanilla ice cream

Dark chocolate marquise with pistachio ice cream

Apple panna cotta with apple sorbet

Bakewell tart with a plum & vanilla compote

Dark chocolate brownie with vanilla ice cream & chocolate sauce

Apple & blackberry crumble tart with crème Anglaise

**Followed by freshly brewed tea or coffee**